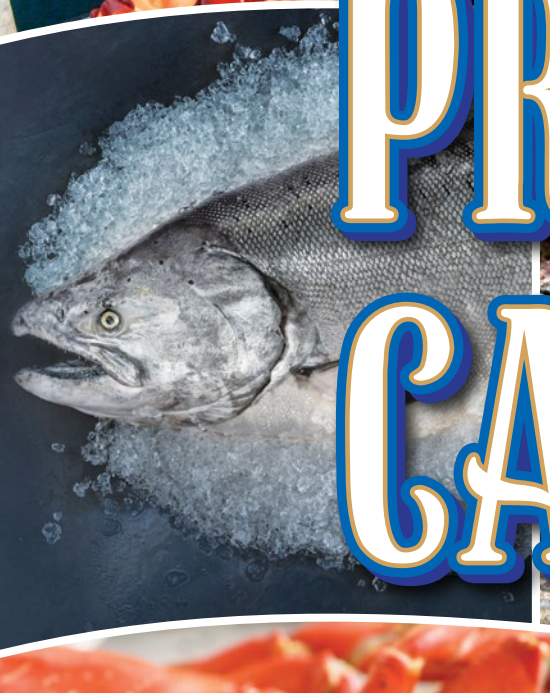
Pacific Seafood®

PRODUCT CATALOG



Serving the ocean since 1941®

Dear Valued Customer,

When Pacific Seafood was founded more than 75 years ago our goal was to bring the freshest, highest-quality seafood to our customers. Today our commitment remains unchanged and stronger than ever.

From our humble beginnings we have grown to employ more than 3,000 team members, across 41 facilities, in 11 states, and many countries. We remain family-owned and operated, and are dedicated to satisfying our customers' needs profitably by providing the healthiest seafood, and other premium proteins, on the planet.

Knowing who harvests our seafood, when they harvest it, and where it's harvested, is the key to providing the highest-quality seafood to all of our customers. Our unique supply chain capabilities allow us to leverage our expertise in every aspect of the business including harvesting/fishing, processing, distribution, and aquaculture in order to provide our customers with the freshest, most sustainable, highest-quality products on the market.

From our boat captains and our processing managers, to our warehouse operators and truck drivers, everyone at Pacific Seafood is connected by the Diamond philosophy which drives us to consistently do our best while always striving to do better. Each and every team member at Pacific Seafood cares about providing you and your family the best the oceans, rivers, and farms have to offer.

Thank you for considering Pacific Seafood for all your center of the plate protein needs. We look forward to earning your business.

Sincerely,

The Pacific Seafood Team

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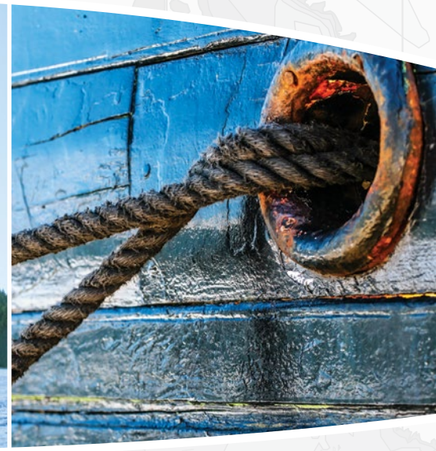

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PACIFIC SEAFOOD:
MORE THAN 75 YEARS OF EXCELLENCE

From its humble beginnings in 1941, Pacific Seafood has grown to employ more than 3,000 people at over 41 facilities, with processing and distribution facilities in 11 states. Although the company has grown in size, it is still family-owned and family-focused while always being dedicated to delivering the healthiest protein on the planet and the best customer service anywhere.

1941 | First Storefront

Pacific Seafood started in 1941 as a retail store on Powell Blvd. in Portland, OR. It was the vision of Frank Dulcich Sr. and his son Dominic to provide fresh, quality seafood to the market. Now it is the vision of the next generation led by President and CEO Frank Dulcich, the founder's namesake and grandson, to bring continued growth and innovation to the company. In 2016, Pacific Seafood celebrated 75 years as a leading purveyor of fresh, quality seafood worldwide.

1983 | First Processing Facility (Pacific Coast Seafoods)

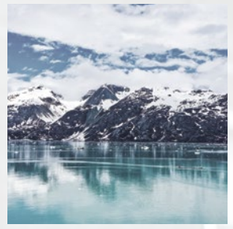
As with any successful business, continued growth brought new opportunities. In 1983, the company purchased its first processing facility in Warrenton, OR. This was an important step in managing the supply chain, as it gave the company the opportunity to better control product quality while providing more processed seafood to market.

1986 | First California Company

As demand for west coast seafood items continued to grow, Pacific Seafood established itself in northern California and formed Pacific Choice Seafoods. This growth also gave Pacific Seafood access to fishing grounds in California and southern Oregon that supplied sablefish and channel rockfish. Working with our Asian customers, Pacific Seafood developed a special cut for our export species, creating an export market that remains strong today and benefits the entire industry.

1988 | First Alaskan Presence

The demand for wild caught seafood remains strong and perhaps no region of the country has broader consumer appeal than Alaska. Pacific Seafood purchased its first Alaska processing facility in 1988 in Nikiski, Alaska. The opportunity to have a facility in Alaska has been important for access to resources and for further processing capabilities.



1995 | First Washington Distribution Center

Pacific Seafood purchased Pacific Fish in Seattle in 1995, this merged with Pacific Pride Seafood to become Pacific Seafood of Washington. This acquisition immediately made Pacific Seafood of Washington a significant seafood distributor in the state and a major player with retail and food service customers in the area. In 2012 Pacific Seafood of Washington became the first Pacific Seafood distribution center with a standalone meat cutting facility, providing other strategic proteins to our expanding seafood customer base.

2008 | First Steelhead Aquaculture

Pacific Seafood purchased the Pacific Aquaculture Steelhead Farm, located on the Columbia River in Nespelem, WA on the Colville Nation, in 2008. In 2013 this facility was awarded Best Aquaculture Practices (BAP) certification by the Global Aquaculture Alliance (GAA). This was the first salmon/steelhead farm to be BAP certified in the U.S. Many members of the Native American Colville tribe of the Pacific Northwest are employed by the farm. Pacific Seafood and the Colville Nation have developed a strong relationship and together they produce quality steelhead for the consumer.

1941 — 1979

1979 | First International Sales

After establishing a strong customer base domestically, the company expanded internationally from 1977 to 1979. It was important to find new growth markets due to the abundance of seafood resources available and it was also important to bring new resources to existing domestic markets. By expanding the sales opportunity internationally, with export and import capabilities, Pacific Seafood established itself in the global market.

1983 — 1984

1984 | The Diamond Philosophy

In 1984 Frank Dulcich introduced the Diamond Philosophy to team members. The philosophy, "Consistently doing your best and always striving to do better," supports a culture of continuous improvement. Still in place today, all team members are guided by this philosophy which supports how business is conducted at Pacific Seafood.

1986 — 1986

1986 | First Fishing Vessel

Pacific Seafood purchased its first vessel, the Pacific Conquest, in 1986. This 58 ft. fiberglass fishing vessel was important in harvesting shrimp, crab, and bottomfish. Our fishermen, and the ability to harvest wild-caught seafood in a sustainable manner, are critical to our legacy in the seafood industry. The future of our fisheries is the future of our business.

1988 — 1993

1993 | First Oyster Aquaculture

In 1993, Pacific Seafood entered the aquaculture business with the purchase of Pacific Oyster in Bay City. Coast Seafoods Co. followed in 2011 and Pacific Seafood is now one of the leading farming operations in oysters, clams, and mussels. The company, in partnership with the seafood industry, is a strong proponent of sustainable resource management, utilizing farm-raised resources to augment wild-caught seafood.

1995 — 1998

1998 | First Modern Distribution Facility

Pacific Seafood bought the land in Clackamas in 1998 and construction was completed in 2002. The Clackamas location is a consolidation of a distribution center, corporate office, and Pacific Group Transport, all in one location, thus reducing overhead. Since opening the doors in 2002, the Clackamas distribution center has doubled its business two times over and continues to grow. With the purchase of the Jennifer Street building in 2014, Pacific Seafood Clackamas has expanded to a 20 acre campus with over 300 team members during peak season.

2008 — 2016

2016 | Pacific Seafood: 75 Year Celebration

Pacific Seafood launched its 75th Anniversary celebration in March of 2016 at the International Boston Seafood Expo. This year of celebration and recognition lasted through the Corporate Anniversary event held at the Portland Art Museum in October. Pacific Seafood, now leading the seafood industry in quality, sustainability, and traceability, continues its legacy of excellence that has been established over the last three-quarters of a century.

Consistently doing your best and always striving to do better.

OUR STORY

For over 75 years, our vision has been to feed people the safest, freshest, and healthiest protein on the planet. That's why our supply chain story is so meaningful. We are responsible for the process from the beginning to the end, and we do it in the most efficient manner possible. The result; the highest quality product available at a competitive price for our customers. The following icons signify each step in our supply chain:

Fisheries

Sustainable management of all our fisheries is critical to the preservation of our resources and has been a part of our corporate culture from the beginning. We know that the future of our fisheries is the future of our business. Our coastal communities, our team members, and all our constituents depend on us to continue to do the right thing regarding sustainable best practices.

Harvesting

Our fishers and the coastal communities where we harvest our wild-caught seafood are all part of the Pacific Seafood family. Our fishers and our team members can choose who they work with and they have chosen us.

Hatcheries

Our hatcheries utilize best practices in humane husbandry. We expertly manage the growth cycle of our oysters, clams, mussels, and steelhead in healthy, controlled environments. We are the only company in North America with an SQF Level III certification in shellfish. Ask your salesperson to explain more about this and other significant achievements.

Aquaculture

Our grow-out facilities are dedicated to caring for our farm-raised seafood, balancing the seasonal and natural changes in the market supply. Our steelhead farm is Best Aquaculture Practices (BAP) certified.

Processing

We process our products with the utmost care following stringent internal product quality standards. We follow Global Food Safety Initiative (GFSI) principles in our operations and our facilities are Safe Quality Food (SQF) and British Retail Consortium (BRC) certified. Our processing sites utilize in-house microbiological labs operated by lab technicians trained in the verification of food safety and quality systems.

Import/Export

Offering a wide variety of seafood resources requires a global reach to both import and export the right species, at the right time, to meet the needs of the growing and demanding marketplace.

PGT Transportation

Our logistics team ensures seamless continuation of our cold chain, from our processing facilities to our distribution facilities, and directly to our customers. Pacific Seafood recently joined the SmartWay® Transport Partnership, an innovative collaboration between U.S. Environmental Protection Agency (EPA) and industry partners. We continually assess the environmental and energy efficiency of our distribution supply chains.

Distribution Company

Fulfilling the need to provide the freshest and best frozen protein resources to grocery retailers and foodservice operators alike, Pacific Seafood has our own distribution company to achieve ground and air distribution throughout America.

Retail

Today, shoppers have retail options beyond traditional grocery stores to find great tasting seafood. Available at club, mass discount, and natural food stores; our seafood can be found throughout the fresh, self-serve, and frozen seafood sections.

Foodservice

Seafood is on the menu for many restaurants served by Pacific Seafood as well as other sectors of the foodservice channel that reach consumers away from home. The foodservice operator needs reasonably priced proteins for affordable plate costs. Our sales teams will assist in developing the correct product mix needed to differentiate your menu and help you stand out from the crowd.

Consumer

Protein is in demand with consumers today who are looking for healthy alternatives that offer great taste and a sustainable footprint. Pacific Seafood is perfectly poised to offer the healthiest protein on the planet. Consumption continues to increase as consumers eat more seafood at home and when dining out.

OUR PORTFOLIO

Our products are positioned to "Go to Market" utilizing different brand names that represent a good, better, best product platform which keeps you competitive in the marketplace. The following describes each of our branded product levels in more detail.

BEST

Our premium, value-added products are represented by brand names that many consumers have come to recognize. They include: Pacific Sustainable Seafood™, SeaRock®, Hilton's™, Pacific Seafood Premium™, and Pacific Fresh® Premium.

BETTER

Offering quality, freshness and taste at an everyday price point, this level of branded products are represented by the Newport®, Pacific Seafood® (Kissing Fish), Pacific Fresh® Advantage, Bandon Fisheries™, and Ocean Fresh™ brands.

GOOD

Designed to compete at the value level, these branded products offer quality at an affordable price. Brands offered in this level include SnoMist®, Pacific Fresh® Value, and Depoe Bay® brands.

Regionally Raised, Delivering Local Flavor

We also offer brands that are regionally crafted offering local flavor. They include Columbia River Steelhead™ and Redwood Curtain Oysters™. Use these brands when you want to offer something special, found from one specific area of the country.

In addition to offering national and regional brands, we also pack control brands for major customers across the country. This option differentiates you from your competitive set to better compete in the marketplace.

We also offer additional branded protein items: chicken, pork, and beef; that help you compete with a total branded protein portfolio.

From the boat to the overseas port, we offer a wide variety of seafood resources internationally as well.

However you look at it, Pacific Seafood offers you the most options for wild-caught and farm-raised seafood and shellfish products, as well as other proteins.

CORPORATE SOCIAL RESPONSIBILITY

ON BOARD®
DOING GOOD TOGETHER!

Pacific Seafood's committment to Social Responsibility is defined by our mission, vision, and core values. These tenets help us navigate our business in three distinctive areas of responsibility: Sustainability, Community, and Self-Governance. And, acting as a compass, our Social Responsibility Program, *On Board - Doing Good Together*, guides our behavior as corporate citizens.

We believe that acting in a socially responsible manner will increase our company value in daily operations. It is our company philosophy that guides our everyday decisions. It is good to be responsible, not just because it is the right thing to do, but because it also sets the bar for our company commitment to ensure that the communities in which we work and live will continue to prosper.

Our constituents – team members, consumers, and communities – all have expectations of us, and our Social Responsibility Program helps us meet these expectations. By accepting and championing social responsibility as part of our business model at the highest levels, and incorporating it across all of our business units, we will obtain the ultimate strategic value from its practice.

Sustainability

Sustainability is not new to us. It has been part of our corporate culture from the beginning. We recognized early on that we needed to protect and preserve our resources to ensure the success of future generations. That is why business decisions were made to expand beyond wild-caught to include sustainable farming in aquaculture. Our business model is supported by the best practices that ensure sustainable resources, environments, and habitats. It is an ongoing process that will be continuously improved, because we know the future of our fisheries is the future of our business.

Community

Our relationship with people is guided by our Social Responsibility Program. The actions we take and decisions that we make impact our team members, neighbors, and consumers. We must promote and protect human rights and fair labor standards, while contributing to the economic and social health of the communities in which we live and work. We are committed to providing a safe and healthy work environment, in compliance with all laws and regulations. We expect ourselves to do business right, to lead by example, and to help out when we are needed.

Self-Governance

Compliance with today's business and industry standards can be challenging. However, our definition of self-governance goes well beyond industry standards, as we set our own standards for best practices. Examples of programs where we define best practices include food safety, worker safety, and product specification compliance. While we set high standards for business performance, we also hold our team members accountable to operational excellence. Our company's Diamond Philosophy defines excellence as: Consistently doing your best and always striving to do better. We feel that philosophy supports our high standards of self-governance and is a major competitive difference.

Consistently doing your best, and always striving to do better.

SUSTAINABILITY

We understand that sustainability is about the future of our fisheries and the legacy that we leave behind for generations to come. Sustainability is not new to us. It is the central promise of our company. Our number one core value is this: Live sustainably in everything we do.

We define sustainability as: "A method of harvesting or using a resource so that the resource is not depleted or permanently damaged."

Our goal is for all seafood provided by Pacific Seafood to be sourced from a sustainable farm or fishery and be supported by a fully traceable supply chain. By participating in Best Aquaculture Practices (BAP) and Marine Stewardship Council (MSC) programs for certification we are on our way to meeting that goal. These efforts remain very transparent to our customers and are increasingly important to our consumers.

34
MSC Certified
Species Processed

20
MSC Certified
Sustainable Facilities

Some highlights of our company sustainability efforts:

- Recyclable packaging materials at all locations
- Increased fish utilization through technology means less wasted fish
- Less waste means less environmental impact
- 100% of electric power needs wind-generated at Alaska plant
- Almost 100% of waste processed into pet food and fish meal
- Wide use of recycled pallets
- All California trucks are CARB compliant to reduce diesel emissions
- MSC certified fisheries
- BAP certified aquaculture
- We process, procure, and market only verifiable legally harvested species
- 20 MSC Certified processing facilities
- 34 MSC Certified species processed
- Member and supporter of The North Pacific Council
- Member and Supporter of the Pacific Fisheries Management Council (PFMC)
- Supporter of the International Pacific Halibut Commission (IPHC)
- Importer of products approved by Global Aquaculture Alliance – Best Aquaculture Practices (BAP) — recognized seafood products, standard targeted for all aquaculture imports
- Own and operate sustainable and natural feed steelhead farm on the Columbia River in Washington state
- Substantially reduced the amount of petroleum-based packaging
- Systematic recycling program from office to processing
- Introduced GreenShield® packaging recyclable delivery units, reducing waste disposal by nearly 1000 tons per year
- LED lighting reduced energy consumption by 15% at our corporate headquarters
- Responsibly manage resources and support organizations that promote sustainable harvest of our natural resources

MSC CERTIFICATIONS

MSC Certified Species

Cod (Pacific)
Flounder (Arrowtooth)
Hake (North Pacific)
Halibut
Hoki
Lingcod
Lobster (Rock)
Pollock (Walleye)
Rockfish (Chilipepper)
Rockfish (Splitnose)
Rockfish (Widow)
Rockfish (Yellowtail)
Sablefish
Salmon (Chinook)
Salmon (Chum)
Salmon (Coho-Silver)
Salmon (Pink)
Salmon (Sockeye-Red)
Scallop (Atlantic)
Scallop (Patagonian)
Shrimp (Oregon Pink)
Skate (Longnose)
Sole (Dover)
Sole (English)
Sole (Flathead)
Sole (Northern Rock)
Sole (Petrale)
Sole (Rex)
Sole (Southern Rock)
Thornyhead (Longspine)
Thornyhead (Shortspine)
Toothfish (Antarctic)
Toothfish (Patagonian)
Tuna (Albacore)

MSC Certified Facilities

Processing

Resurrection Bay Seafoods
Seward, AK

Pacific Seafood Kodiak
(Island Seafoods)
Kodiak, AK

Sea Level Seafoods
Wrangell, AK

Ucluelet Harbour Seafoods -
Cedar Road
Ucluelet, BC, Canada

Ucluelet Harbour Seafoods -
Peninsula Road
Ucluelet, BC, Canada

Washington Crab Producers
Westport, WA

Pacific Woodland
Woodland, WA

Bio Oregon Protein
Warrenton, OR

Pacific Coast Seafood
Astoria, OR

Pacific Sourcing / Sales Group
Clackamas, OR

Pacific Bio Products
Newport, OR

Pacific Shrimp Company
Newport, OR

Pacific Surimi
Newport, OR

Bandon Pacific
Charleston, OR

Pacific Choice Seafood
Eureka, CA

Distribution

Pacific Seafood
of Washington
Mukilteo, WA

Pacific Seafood of Oregon
Clackamas, OR

Pacific Fresh Seafood
Company
Sacramento, CA

Pacific Seafood Arizona
Phoenix, AZ

Pacific Seafood Texas
San Antonio, TX

SUSTAINABILITY & FOOD SAFETY CERTIFICATIONS

Pacific Seafood is a multidimensional company that manages the entire supply chain from fishing vessels and aquaculture farms to processing facilities and distribution centers. In addition to selling in the domestic market, we import and export globally. As a company, we work closely with regulatory agencies (state and federal) and our customers to satisfy their requirements, standards, and expectations. We have a knowledgeable QA support team that assists in regulatory issues such as labeling review, product and environmental testing, HACCP document verifications, and product tracking. As a company we are committed to a proactive approach on risk management, always focused on a solution-based approach for continuous improvement. Here is a list of some of the important certifications Pacific Seafood has worked hard to obtain and maintain to ensure we provide the highest quality products to the markets.

HAACP - Hazard Analysis and Critical Control Points

A mandatory food safety management system governed by FDA, HAACP uses a preventive approach to control potential microbiological, chemical, and physical hazards in food production. At Pacific Seafood, for each product line and processing facility, we have constructed unique and continuously-improving HACCP plans that are presently mature and effective. Our HACCP programs are validated by Oregon State University, Seafood Product Association (SPA), National Fisheries Institute (NFI), and internal scientific studies.

BRCGS - Brand Reputation Through Compliance Global Standard

BRCGS, an innovative and expanding company, has established the benchmark for best practice manufacturing, assisting in providing reassurance that products and services are safe, legal, and high quality. The company, formerly led by British retail experts, is empowered by its parent firm LGC ASSURE, and has evolved into a strong global standards leader, having a rigorous assurance platform that involves all facets of the modern supply chain, including ingredients, packaging, distribution, retail and much more. Considering the comprehensive scope and intense food safety, legality, and quality requirements of the BRCGS Standard, achieving BRCGS certification is a huge step toward a firm's food safety commitment.

SQF - Safe Quality Food

Safe Quality Food (SQF) Program, like BRC, is a comprehensive food safety and quality management program recognized by retailers and foodservice providers around the world. SQF certification, which includes components of both management systems and products, is site and product-specific. Administered by the Food Marketing Institute (FMI), SQF programs benefit from continual retailer feedback about consumer concerns. These benefits are passed on to SQF certified suppliers, keeping them a step ahead of their competitors.

NSF - National Sanitation Foundation

Formerly known as the NSF Cook & Thurber audit, the NSF Supplier Assurance audit is an industry-leading food safety assessment that is based on best industry practices. It is an accredited, independent third-party certification body that has collaborated with the World Health Organization (WHO) since 1997 in water quality and safety, food safety, and indoor environments.

MSC - Marine Stewardship Council

The MSC runs an exciting and ambitious program, working with stakeholder partners to transform the world's seafood markets and promote sustainable fishing practices. The MSC vision is for the world's oceans to be teeming with life, and seafood supplies safeguarded for this and future generations. Their credible standards for sustainable fishing and seafood traceability seek to increase the availability of certified sustainable seafood. Pacific Seafood products that are MSC certified include: Alaskan Pollock, Sole/Flounder, Pacific Cod, Pacific Halibut, Pacific Whiting, Albacore Tuna, and Oregon Coldwater Shrimp.

BAP - Best Aquaculture Practices

The Best Aquaculture Practices (BAP) standards address environmental and social responsibility, animal welfare, food safety, and traceability in a voluntary certification program for aquaculture facilities. BAP certification defines the most important elements of responsible aquaculture and provides quantitative guidelines by which to evaluate adherence to those practices. The BAP program outlines standards for each type of facility, from hatchery and feed mill to farm and processing plant. The recent addition of multi-species hatchery standards for finfish and crustacean production opened up the program to additional opportunities for four-star certification.

NFI - National Fisheries Institute

The National Fisheries Institute is a non-profit organization dedicated to education about seafood safety, sustainability, and nutrition. From vessels at sea to your favorite seafood restaurant, the diverse member companies are committed to sustainable management of our oceans and being stewards of our environment by endorsing the United Nations' Principles for Responsible Fisheries. NFI promotes the U.S. Dietary Guidelines that suggest Americans include fish and shellfish in their diets twice per week for longer, healthier lives. Pacific Seafood is a founding charter member of the NFI's Better Seafood Board.

BOTTOMFISH

The West Coast bottomfish fishery has now become recognized and certified as a sustainable fishery with room to grow. By rebuilding the fishery to a sustainable place, the bottomfish category now lends itself to the growing demand of seafood. Globally, the supply of bottomfish represents over 18 billion pounds annually, while consumers are looking for greater varieties of seafood in greater numbers than ever before.

The year-round availability of these species ensures that supplies remain stable across all seasons, meeting the needs of both customers and consumers. Referring consumers to this category provides them something new while easing the supply pressure on more seasonal species. Whether Pacific rockfish, cod, or sole, this category provides opportunity and is available 52 weeks a year.

The species in this category remain a good value, providing a flavorful, high-quality protein at an affordable price. The versatility of these heart-healthy species means a wider breadth of options in recipe preparation for a smaller investment.

THE BOTTOM LINE

- We own our own boats, and also buy direct from local fishermen which means we offer you uninterrupted supply.
- We also own Individual Vessel Quotas which means we have enhanced supply control during harvest.
- We process all fish in our own processing plants under strict quality assurance standards that meet FSMA requirements.
- We have industry leading traceability systems to track harvest to market, which means you know where your seafood comes from.
- We are a founding member and supporter of the NFI – Better Seafood Board for ethical industry practices which means we can ensure a sustainable resource for the future.

Feature	Benefit
Second largest category	Product to meet demand
Year-round availability	Continuous supply
Good value	Savings for customer and consumer
Pacific Seafood product	High standards for quality and traceability
Sustainably harvested	Fishery is protected into the future

ROCKFISH

Aka Pacific Red Snapper

Canary
(Sebastes pinniger)

Yellowtail
(Sebastes flavidus)

Chilipepper
(Sebastes goodei)

Widow
(Sebastes entomelas)

COD

Pacific cod
(Gadus macrocephalus)

Sablefish / Black cod
(Anoplopoma fimbria)

Lingcod
(Ophiodon elongatus)

SOLE

Dover
(Microstomus pacificus)

Petrale
(Lepidopsetta bilineata)

Rock
(Eopsetta jordani)

Rex
(Glyptocephalus zachirus)

WHITING

(Merluccius productus)

POLLOCK

(Theragra chalcogramma)

HALIBUT

(Hippoglossus stenolepis)

BOTTOMFISH

ROCKFISH

AKA PACIFIC SNAPPER

Sebastes spp.

Ever-increasing in popularity, Pacific Seafood's rockfish is affordable and incredibly versatile with its sweet, mild flavor and flaky texture. Sustainably harvested from waters off the coasts of California, Oregon, Washington, and British Columbia, many varieties of rockfish are recognized by Monterey Bay Aquarium Seafood Watch as being a green Best Choice for sustainability and many species are also MSC certified. Rockfish is a medium-firm fish that is great baked, sautéed, broiled, or poached. You can spice it up for fish tacos and ceviche, or simmer it slowly as an addition to soups and stews. Marketed widely as Pacific snapper or "Rock Cod," rockfish are an important year-round source of bottomfish on the West Coast, and a seafood staple for supermarkets and restaurants from coast to coast.

Seasonal Availability

- Good
- Better
- Best

Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Whole
- Skin-on scaled fillets
- Skinless PBI & PBO fillets
- H&G

Frozen

- Whole
- Skin-on
- Skinless PBI & PBO fillets
- IQF
- Shatterpack
- Loins

Retail Packaging:

Brands: Pacific Seafood® / SnoMist® / Newport®

Weight: 3lb, 5lb, 10lb Boxes / 24oz Bag

BOTTOMFISH

SABLEFISH

AKA BLACK COD

Anoplopoma fimbria

Sablefish, also known as black cod, is an extremely flavorful fish that is widely considered a delicacy in Japan, and is becoming more popular by chefs in the U.S. An excellent alternative to Chilean sea bass, a simplistic preparation method really accents the rich, buttery flavor and texture. With its beautiful snow-white fillet and perfect flake, sablefish is a premium whitefish choice for sautéing, poaching, or roasting. Season with salt, pepper, and favorite herbs, then sprinkle with lemon juice and bake, or marinate it and choose to grill or broil it. Sablefish is rich in omega-3 fatty acids, yielding a fish that is an excellent source of high-quality protein and eating enjoyment. Pacific Seafood is proud to offer this unique and tasty fish as an excellent value much of the year.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
		■	■	■						■	■

Product Forms

Fresh

- Skin-on fillets
- Skinless PBI fillets
- H&G (J-cut)

Frozen

- Skin-on fillets
- H&G (J-cut)
- Collars & Heads

Retail Packaging:

Brands: Pacific Seafood®
Weight: 50lb

PacificSeafood®

BOTTOMFISH

COD
PACIFIC
AKA TRUE COD
Gadus macrocephalus

Pacific cod is one of the most popular North Pacific bottomfish, and a versatile fish suitable for a wide variety of preparation methods. Sustainably harvested for continued abundance, Pacific cod can star on its own in the center of the plate, but is also excellent as an ingredient in salads, appetizers, and chowders. It adapts easily to most cooking methods, and can be roasted, poached, steamed, sautéed, or deep-fried as fish and chips. Include Pacific cod from Pacific Seafood on your next menu.

Seasonal Availability

Good
Better
Best

Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
Best	Best	Best	Best	Better	Good	Good	Better	Best	Best	Best	Best
Best Fresh Promotional Time								Best Fresh Promotional Time			

Product Forms

Fresh

- Skinless fillets
- PBI fillets
- Boneless (V-cut and J-cut)

Frozen

- Graded
- Shatterpacks
- Skinless boneless IQF loins and fillets
- Breaded or battered

Retail Packaging:

Brands: Pacific Seafood® / SnoMist® / Pacific Sustainable Seafood™ / Newport® / Global Seafood™

Weight: 12oz, 28oz Bags / 9oz, 10oz, 10lb Boxes

BOTTOMFISH

LINGCOD

Ophiodon elongatus

If ever there were a fish with an identity crisis, it's the lingcod, a species that is neither a cod nor a ling. Rather it's a Pacific greenling, from the family Hexagrammidae. Lingcod ranges from Baja California to Kodiak Island and the Aleutian Peninsula. The best lingcod is landed by hook-and-line boats that bleed and ice the fish immediately after harvest. Lingcod can grow to 90 pounds but typical market size is around 10 pounds. This lean, white fish is similar to halibut and is a favorite of many West coast chefs, many of whom prefer it to halibut. The firm, snow-white flesh is delicious in fish and chips, and is also good baked with a topping such as a sun-dried tomato sauce. Lingcod can also be grilled with excellent results.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
Good	Good	Better	Better	Best	Best	Best	Best	Better	Better	Good	Good

Product Forms

Fresh

- H&G (collar-on)
- Skinless fillets
- PBI fillets
- PBO fillets
- Portions

Frozen

- H&G (collar-on)
- Skinless fillets
- PBI fillets
- PBO fillets
- Portions

Retail Packaging:

Brands: Pacific Seafood®

BOTTOMFISH

SOLE

Various

Pacific Seafood offers a variety of different flatfish species, including Rex, Dover, Petrale, and Rock sole. Sustainably harvested from waters off Baja California to the Bearing Sea, many varieties of sole are recognized by Monterey Bay Aquarium Seafood Watch as being a green Best Choice for sustainability and are also MSC certified. Sole not only is a product that meets Pacific Seafood's high standards of quality, sustainability, and traceability; it aligns with consumers' demands for seafood that is locally sourced in a sustainable manner. This popular and versatile, low-calorie flatfish is highly adaptable to both lighter eating styles and interesting ethnic favorites with its mild flavor and tender, yet meaty texture. Most commonly marketed as skinless, boneless fillets, it is often ready to use, boasting quick, easy preparation with no waste, at a cost that is very reasonable. The best cooking methods require minimal handling, such as poaching, steaming, and sautéing, making sole ideal for today's health-oriented consumers.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Whole
- Skinless fillets
- Boneless fillets

Frozen

- Whole
- H&G
- Skinless fillets
- Boneless fillets
- Pan-ready
- Breaded

Retail Packaging:

Brands: Pacific Seafood®/ Pacific Sustainable Seafood™ / Northwest Seafood™

Weight: 9.5oz, 5lb Boxes

BOTTOMFISH

ALASKA POLLOCK

Theragra chalcogramma

Alaska's most abundant seafood species, Alaska pollock is a lean, mild, and tender member of the cod family. Slightly smaller and less oily than Atlantic pollock, Alaska pollock has a similar taste profile to haddock or cod. Sustainably harvested from waters off the coasts of Alaska and is MSC certified. Alaska pollock is a versatile, easy to prepare fish, with a mild, sweet, appealing flavor, consistent snow-white flesh, and a tender texture with excellent flaking qualities. The most versatile of all whitefish varieties, it is delicious poached, baked, broiled, steamed, sautéed, or deep-fried. It can be paired with any number of flavors and ingredients in everything from fish and chips to delicately sauced fillets. With year-round availability, Alaska pollock is a good addition to any menu or seafood counter.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Skinless fillets
- Boneless fillets

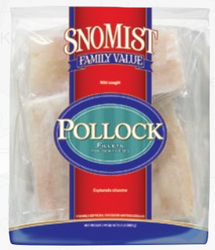
Frozen

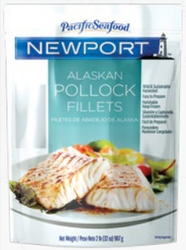
- Skinless fillets
- Boneless fillets
- IQF
- Shatterpack
- Block
- Surimi
- Breaded

Retail Packaging:

Brands: Pacific Seafood® / SnoMist® / Newport® / Pacific Sustainable Seafood™

Weight: 1lb, 2lb Bags / 9oz Box





BOTTOMFISH

WHITING

AKA HAKE

Merluccius productus

Sustainably harvested and MSC certified, from waters off Oregon and Washington, Pacific Seafood's Pacific whiting is the most abundant fish resource off the West Coast, and one of the best seafood values around. Every spring huge schools of whiting are harvested by trawlers and delivered to processing facilities where they are headed and gutted, filleted, or processed into high grade surimi. This clean tasting, white meat is easily adapted to a variety of applications, from fish and chips to pan frying or baking.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
Good	Good	Better	Best	Best	Best	Best	Better	Good	Good	Good	Good
								Best Fresh Promotional Time			

Product Forms

Fresh

- Whole
- H&G
- Skin-on fillets
- Boneless fillets

Frozen

- H&G
- Fillets
- Blocks
- Breaded
- Smoked
- Surimi

Retail Packaging:

Brands: Pacific Seafood® / Newport® / Depoe Bay®/ Ocean Gold™ / Ocean Fresh™ / UHS™

Weight: 2lb, 5lb Bags / 3lb, 5lb Boxes / 10lb IQF Fillet Food Service Pack

BOTTOMFISH

HALIBUT

Hippoglossus stenolepis

Pacific halibut is the ocean's largest flatfish and Pacific Seafood works directly with the fleet to provide fresh halibut eight months a year, while frozen product is available year-round. Wild-caught and sustainably harvested, Pacific halibut is MSC certified and harvested off the Pacific coast from Alaska to California. Halibut has become a staple in seafood markets and restaurants throughout the world – its mild, slightly sweet flavor, and firm texture is rich in protein, vitamins, minerals, and highly coveted omega-3 fatty acids. Pacific halibut are noted for their thick steaks and fillets, which boast excellent versatility in the kitchen.

Seasonal Availability

Good
Better
Best

Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- H&G
- Fletches
- Cheeks
- Steaks

Frozen

- H&G
- Fletches
- Steaks
- Battered

Retail Packaging:

Brands: Pacific Seafood®/ Pacific Sustainable Seafood™ / Starfish®

Weight: 10oz Box

WILD SALMON

North American West coast wild salmon is harvested from Alaska to California. Most salmon fisheries are certified sustainable, and harvested from clean and pure resources. Seasons can range nearly year round with Troll salmon in Southeast Alaska, Columbia River King salmon in late winter and spring, Copper River in May, and numerous openings after that throughout summer and early fall.

PURE AS NATURE CAN DELIVER.

- Our wild fish is harvested and processed in the U.S. and Canada.
- Sustainable fisheries and MSC certified where applicable.
- We process all wild fish in our own processing plants under strict quality assurance standards that meet FSMA requirements.
- We have industry leading traceability systems to track harvest to market which means you know where your seafood comes from.
- We are a founding member and supporter of the NFI – Better Seafood Board for ethical industry practices which means we can ensure a sustainable resource for the future.

HEALTHIEST PROTEIN ON THE PLANET

Salmon is considered by many to be one of the healthiest protein on the planet, high in omega-3 oils with heart healthy benefits, and also a good source of Vitamin D, B12, Niacin, Selenium, B6, and Magnesium. The American Heart Association recommends regular consumption of salmon to help maintain a healthy heart, control blood pressure, and prevent strokes. It's hard to find a better nutritional value food.

SALMON
KING
AKA Chinook
Oncorhynchus tshawytscha

WILD SALMON

The name says it all. The largest and most prized of the wild salmon, Kings are what salmon are all about: big, silvery, fighting fish, with a rich red meat. These big fish, which can exceed 100 pounds, range across much of the eastern North Pacific, from the Yukon River in Alaska to the Sacramento River in central California.

King salmon have the highest oil content of all five species of wild salmon. They are often smoked because the flesh retains its moist characteristic. This much-loved fish is excellent prepared almost any way, though simple, unobtrusive dishes are perfect for letting the natural flavor of the king shine through. Broiling, baking, and grilling are all great ways to cook King salmon. Like other salmon, a good marinade before cooking usually works well.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
Best	Best	Best	Best	Best	Best	Best	Best	Best	Best	Best	Best
				Best Fresh Promotional Time			Best Fresh Promotional Time				

Product Forms

Fresh
- H&G
- PBO fillets
- PBI fillets
- Portions

Frozen
- H&G
- PBO fillets
- PBI fillets
- Smoked
- Portions

Retail Packaging:

Brands: Columbia River King Salmon™
Weight: RW Roll-stock Bag

Product of USA
Columbia River
Wild-Caught
KING SALMON
A PACIFIC SEAFOOD EXCLUSIVE
Sustainably harvested from the fresh flowing waters of the mighty Columbia River
To be weighed at time of sale
Perishable - keep Frozen

SALMON
SOCKEYE
AKA Red Salmon
Oncorhynchus nerka

WILD SALMON

In Alaska, which produces more than 75% of the world Sockeye harvest, in a good year Sockeyes can account for almost 80% of the value of the state's total salmon harvest. Some of the best Sockeye come from Copper River, Southeast Alaska, Kodiak, Chignik, and the Fraser River run in British Columbia, which is also fished by U.S. fishermen in the San Juan Islands in Washington state.

With bright red meat and high oil content Sockeyes are an exceptional salmon. They have more omega-3s than any other fish. A 7-ounce Sockeye fillet will have 4 grams of this heart-healthy fatty acid. They are available fresh four months of the year and can add variety to a menu or a seafood case. Once frozen, PBO Sockeye fillets are an excellent alternative to fresh Sockeyes in the off-season.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- H&G
- Skin-on PBI & PBO fillets
- Refresh fillets PBI

Frozen

- H&G
- Skinless PBO fillets
- Portions
- Skin-on PBI & PBO fillets
- Smoked

Retail Packaging:

Brands: Pacific Seafood Premium™ / Pacific Sustainable Seafood™

Weight: 3oz Sleeve or Pouch / 4oz Portion / RW Roll-stock Bag

SALMON
COHO

AKA Silvers

Oncorhynchus kisutch

WILD SALMON

Cohos or “Silvers” (the market name) are the second largest of the five Alaskan salmon species, with an average weight of 12 pounds, and are also the salmon family’s best kept secret. Considered to be an excellent eating fish, they are a perfect choice for grilling with their orange-red flesh, firm texture, and delicate flavor.

Coho salmon has a similar market appeal as sockeye, but are usually available for slightly less. They are low in saturated fat and an excellent source of omega-3 fatty acids, high-quality protein, and potassium. Cohos add variety to a menu or a seafood case and are a nice change of pace from farmed salmon.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- H&G
- Skin-on PBI fillets

Frozen

- H&G
- Skinless PBO portions
- Skin-on PBO fillets

Retail Packaging:

Brands: Pacific Seafood®

SALMON
KETA
Oncorhynchus keta

WILD SALMON

As wild salmon go, Keta is something of an enigma. The best Keta is bright and silver with a rich red meat and are a great fish for a great price. Hatchery programs in Japan and Alaska release billions of Keta smolt into the ocean each year, which has boosted annual Keta harvests to almost 300,000 tons.

Ketas run for a longer period of time than any other wild salmon. From the end of June, when the first fish are landed in the Kuskokwim River and in Prince William Sound, until almost November, when the last fish swim up rivers in Puget Sound, fresh Keta are readily available. They are an excellent source of omega-3 fatty acids and a good source of protein. With their mild flavor, firm pink flesh, and low oil content, lower cooking temperatures are recommended, making them a very good option for smoking.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- H&G
- Skin-on PBI fillets

Frozen

- H&G
- Skinless PBO portions
- Blocks
- Smoked

Retail Packaging:

Brands: Pacific Sustainable Seafood™

Weight: 3oz Sleeve or Pouch / 4oz, RW Portions

SALMON
PINK

Oncorhynchus gorbuscha

WILD SALMON

This is the big salmon—at least in terms of volume. In a good summer, more than 200 million Pink salmon will return to the rivers and streams of North America. In terms of size though, Pinks are the smallest of the five species of Pacific salmon, averaging just 3 pounds a piece.

An economical choice for a variety of recipes, Pinks are great for roasting or grilling and are commonly available in convenient cans and pouches. With less oil than other salmon, Pinks have a delicate favor and light, rosy pink-colored flesh with a tender texture similar to trout.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- H&G
- Skin-on PBI fillets

Frozen

- H&G
- Skinless PBO portions
- Blocks

Retail Packaging:

Brands: SnoMist®

FARMED FISH

At Pacific Seafood we believe that aquaculture is an important component of any sustainability program. Wild-caught fisheries are cyclical and depend on Mother Nature while farm-raised seafood is predictable and can be managed to offset seasonal variations on the wild side. Farmed seafood provides consumers a consistent supply of healthy seafood protein, which is why we are exceptionally proud to offer farmed species to meet the sustainable demand of our seafood consumers.

ATLANTIC SALMON

Our Atlantic salmon is raised in world-class farms using cutting-edge techniques at hatcheries, farms, and processing plants to ensure our fish are raised humanely with little disruption to the natural environment. Our team members take care of our salmon from harvest to your door giving you peace of mind every time you prepare our Atlantic salmon.

- Our Atlantic salmon is a direct-sourced program.
- Sustainable with international recognition: ASC Certification for farming and BRC Certification for processing.
- We have industry leading traceability systems to track harvest to market which means you know where your seafood comes from.
- We are a founding member and supporter of the NFI – Better Seafood Board for ethical industry practices which means we can ensure a sustainable resource for the future.

WE FARM SALMON ON NATURE'S TERMS.

COLUMBIA RIVER STEELHEAD

Columbia River steelhead is exclusive to Pacific Seafood. It can only come from the Columbia River. Columbia River steelhead has recently been recognized by the Monterey Bay Aquarium Seafood Watch with a green Best Choice designation. This is important as more and more consumers are considering sustainability in their purchasing habits. Additionally, we earned the Best Aquaculture Practices (BAP) certification by the Global Aquaculture Alliance (GAA) in 2013. This set the standard for the first salmon/steelhead farm to be BAP certified in the U.S. Regionally raised in freshwater to deliver the local flavor of the Columbia River, our steelhead meets the demand of a growing consumer audience looking for variety when choosing sustainable seafood products. And no one else can offer it, therefore, you have a unique item for your consumer.

TILAPIA

Tilapia are one of aquaculture's most adaptive species. Found in tropical and sub-tropical waters worldwide, they can be grown in fresh or brackish water and thrive in ponds, tanks, and cage systems. Tilapia has progressively grown in popularity since 2002 when it first entered the top ten list of the most frequently consumed seafood products in the U.S. It is currently the fourth most popular type of fish behind tuna, salmon, and Alaskan pollock, and the third most popular aquaculture or farm-raised seafood product behind shrimp and salmon. Since 2006, Americans have consumed over 1 pound of tilapia per person each year. Predictions suggest it will remain a popular selection due to its mild flavor and taste, versatility in preparation, and competitive prices.

CATFISH

Catfish is the great American aquaculture success story. The first catfish were farmed in Mississippi in the late 1960s, but the industry didn't really come into its own until the 1970s after a series of crop failures motivated soybean farmers to give fish farming a try. Since 1980, catfish production has grown from less than 20,000 tons to more than 250,000 tons. Catfish are an ideal fish to farm because they're exceptionally hardy and they can be raised relatively inexpensively, on a grain-based diet. The catfish industry has taken a page from the poultry industry in its efforts to produce a uniform, high-quality product in highly mechanized plants. Catfish are delivered live to processing plants, where they are processed into a wide variety of fresh and frozen products including fillets, nuggets, portion-controlled breaded products, and value-added marinated fillets.

SALMON
ATLANTIC
Salmo salar

FARMED FISH

It's not quite chicken of the sea, but it's getting close. Atlantic salmon are now farmed around the world, from Australia to Norway, Chile and Canada, and fish farmers are getting very good at it. Since 1990, they have cut their production costs almost in half, taking a fish that was once served only in the most expensive restaurants to seafood cases around Europe, North America, and Asia. The U.S. appetite for farmed Atlantic salmon has grown rapidly. Between 1990 and 1999 U.S. farmed Atlantic salmon annual consumption has grown from less than 25,000 tons to about 150,000 tons.

Atlantic salmon are prized for their naturally high content of proteins, antioxidants, and omega-3 fatty acids. The American Heart Association recommends regular consumption of salmon to help maintain a healthy heart, control blood pressure, and prevent strokes.

Our salmon are raised in world-class facilities using cutting-edge techniques at hatcheries, farm sites, and processing plants to ensure our fish are raised humanely with little disruption to the natural environment. Our team members take care of our salmon from hatch to harvest to your door giving you peace of mind every time you prepare our Atlantic salmon.

Product Forms

Fresh

- Skinless PBO fillets
- Skin-on PBO fillets
- Whole head-on, gutted

Frozen

- PBO portions
- Smoked

Retail Packaging:

Brands: Pacific Sustainable Seafood™ / SnoMist® / Newport® / Pacific Seafood Premium™

Weight: 3oz Sleeve or Pouch / 4oz Portion / 10lb, 35lb Styro Case / 22lb Frozen Fillet / 25kg

FARMED FISH

STEELHEAD

Oncorhynchus mykiss

Exclusive to Pacific Seafood, Columbia River steelhead are native to the Columbia River and are characterized by their red flesh from natural pigments, rich flavor, and extremely high content of omega-3 fatty acids. These attributes also make them an excellent choice for the health-conscious consumer.

Our U.S. farmed steelhead are raised in the natural waters of the Columbia River and are shipped to you within hours of harvesting. Our Columbia River steelhead has recently been recognized by the Monterey Bay Aquarium Seafood Watch with a Best Choice green designation, and additionally, we earned and still retain the Best Aquaculture Practices (BAP) certification by the Global Aquaculture Alliance (GAA) in 2013. This is important as more and more consumers are considering sustainability in their purchasing habits. Pacific Seafood was the first salmon/steelhead farm to be BAP certified in the U.S.

Regionally raised in freshwater to deliver the local flavor of the Columbia River, our steelhead meets the demand of a growing consumer audience looking for variety when choosing sustainable seafood products. Also since no one else can offer it, you have a unique item for your consumer.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Fillets
- Portions
- Skin packs
- Skin-on/skinless
- H&G
- Head-on gutted
- PBI/PBO

Frozen

- Fillets
- Portions
- Skin packs
- Skin-on/skinless
- H&G
- Head-on gutted
- PBI/PBO
- Side
- Smoked

Retail Packaging:

Brands: Pacific Sustainable Seafood™ / Columbia River Steelhead®

Weight: 10lb Box / RW Bag / 4oz Portion / 4oz Strips / 3oz Sleeve or Pouch

FARMED FISH

TILAPIA

Tilapia spp.

Once considered a lowly, muddy-tasting fish grown in underdeveloped countries, tilapia are now farmed in dozens of countries (in ponds and tanks) and subjected to rigid quality-control standards. The result is a fish that combines a mild, delicate flavor with a hint of exotic appeal. How popular is tilapia? U.S. consumption of tilapia has now exceeded consumption of trout.

Tilapia have been farmed for at least 4,500 years; according to legend, it's also the fish Jesus served to the multitudes (hence its nickname, St. Peter's fish).

Pacific Seafood sources our tilapia from facilities that have received a minimum two-star Best Aquaculture Practice (BAP) certification. This assures that all our tilapia are processed in facilities, and grown on farms that have been closely and continuously audited for food safety, sustainability, and social responsibility.

Product Forms

Fresh

- Skin-on (red)
- Skinless boneless fillets

Frozen

- Whole
- Skinless boneless fillets

Retail Packaging:

Brands: Newport® / SnoMist®

Weight: 2lb Bags / 10lb Box / 2/3oz, 3/5oz,5/7oz, 7/9oz IVP or IQF

FARMED FISH

CATFISH

Ictalurus punctatus

Catfish is the great American aquaculture success story. The first catfish were farmed in Mississippi in the late 1960s, but the industry didn't really come into its own until the 1970s after a series of crop failures motivated soybean farmers to give fish farming a try. With the strong support of local banks, universities, and state and federal agriculture agencies, the catfish industry has never looked back. Since 1980, catfish production has grown from less than 20,000 tons to more than 250,000 tons. With that much fish to fry, it's not surprising that Americans now eat more catfish than cod.

The catfish industry, which is based on the Mississippi Delta, farms channel catfish, *Ictalurus punctatus*, a native species that is widely distributed throughout North America from southern Canada to northern Mexico.

Although channel catfish can reach 50 pounds in the wild, catfish farmers harvest them at an average size of 2 to 3 pounds after growing them for about 18 to 24 months. Catfish ponds are big (16 acres) and shallow (less than 4 feet). One pond can produce about 3 tons of catfish a year.

Product Forms

Fresh

- Whole gutted
- Skinless, boneless fillets (graded in 2oz increments)

Frozen

- Whole gutted
- Skinless, boneless fillets (graded in 2oz increments)
- Nuggets
- Breaded fillets
- Marinated fillets

Retail Packaging:

Brands: SnoMist®

Weight: 1.5lb, 2lb Bags

EXOTICS

Pacific Seafood developed our exotic program over the past few years to enhance our already strong offerings. We now offer a great selection of the freshest exotic species from the world's oceans and from over 15 different countries. Not only do we have a strong daily presence on the Hawaiian display auction, but our close proximity to the Sea of Cortez, in Mexico, allows us to provide some of the freshest exotic species available on a daily basis.

MAHI-MAHI

The Hawaiian name for the wide-ranging dolphinfish, Mahi-Mahi, means "strong-strong", which aptly describes demand for this sweet-flavored, firm-textured fish. Long a favorite fish in Florida and Hawaii, where they are landed in local waters, these days Mahi's exotic appeal means you're just as likely to see it on a menu in Aspen, Colorado, or in New York City.

ALBACORE TUNA

Deep-blue skinned with shades of silver throughout the fish, Albacore yields a nice firm loin that is white with pink tones throughout. It is a pelagic predator feeding on small fish, crustaceans, and cephalopods. The fish has a mild taste with a firm texture and a high oil content. It is a staple of sushi houses throughout the world and is also a great grilling fish, with just a dash of salt and pepper.

YELLOWFIN TUNA

The popularity of fresh and frozen Yellowfin tuna, also known as Ahi, has soared since the 1980s and now it can be found at almost every high-end restaurant and seafood counter around the country. Pacific Seafood has a highly trained purchasing department with an international vendor base, and we source directly from all major producing countries.

CHILEAN SEA BASS

Inhabiting the frigid depths of the southern oceans, this large, slow-growing fish is in great demand in the U.S., Japan, and China for its firm, white flesh and rich, oily flavor. Not really a bass, but a toothfish, it is found in the southern Atlantic and southern ocean around Antarctica. The fish was first harvested off the southern coast of Chile but the fishing grounds have since been extended to much of the Southern hemisphere. Normally processed and frozen at sea, Chilean sea bass is available year-round.

WHITE SEA BASS

White sea bass is found along the U.S. Pacific coast and into Mexico. The fish is actually not a bass at all, but a large member of the croaker family. The season runs almost year-round with April through August being the main landing months. The meat is white and firm and is great for many different cooking applications. With a mild taste it can take on any sauce or seasoning applied.

WAHOO (ONO)

The largest member of the mackerel family, ono means "good to eat" in Hawaiian and is found in tropical and subtropical waters around the world. Most high-quality ono in the U.S. is caught in Hawaii and the Gulf of Mexico. With a slightly sweet flavor and white delicate flesh, it is often compared to Albacore tuna. It lends itself to many cooking applications and is especially great for the grill.

SWORDFISH

Originally fished by harpoon, swordfish are now caught mostly by longline and gillnet, often on the high seas hundreds of miles from land. The firm, juicy white meat of swordfish is a favorite of chefs in the U.S., the world's largest single market for swordfish. Swordfish is moist and flavorful with a slightly sweet taste. Its moderately high oil content lends a firm, meaty texture.

EXOTICS

MAHI-MAHI

Coryphaena hippurus

Mahi-Mahi is one of the fastest swimming fish in the ocean, traveling most often on its own. They are also known to grow very quickly (averaging 5 pounds per month) but their lifespan is typically only three to four years. Some say Mahi-Mahi is one of the most beautiful fish in the ocean because of its iridescent colors. Mahi-Mahi has lean flesh with a mild, sweet flavor profile, moderately firm texture and large, moist flakes. Fresh Mahi-Mahi has translucent pinkish flesh and a bright red bloodline. The skin is thick and should therefore be removed before cooking. The strong flavor of Mahi-Mahi does not require many additional spices or seasonings; a light coat of lemon or garlic butter is recommended, it is excellent as fish and chips as well.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
Good	Good	Better	Better	Best	Best	Best	Better	Good	Better	Better	Good
					Best Fresh Promotional Time	Best Fresh Promotional Time			Best Fresh Promotional Time	Best Fresh Promotional Time	Best Fresh Promotional Time

Product Forms

Fresh

- H&G (U/10 & 10/Up)
- Skin-on PBO
- PBI fillets
- Portions

Frozen

- Skin-on fillets, natural or CO treated
- Portions, natural or CO treated
- Buffet cuts & taco strips

Retail Packaging:

Brands: Pacific Seafood®

TUNA
ALBACORE
Thunnus alalunga

EXOTICS

Pacific Seafood's fresh Albacore tuna is sustainably harvested from waters off the coasts of Oregon and Washington, and rushed to market so you have the best seafood available. It is high in omega-3 heart-healthy acids and protein, and low in mercury and sodium. It is best when cooked quickly, preserving the moist texture and delicate flavor. Steaks and loins are excellent for grilling or searing, or marinate smaller cubes and skewer for kabobs. Enjoy Pacific Seafood's fresh Albacore tuna and make it the centerpiece of your next meal.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Loins: skin-on, bloodline-in
- Steaks: skin-on, bloodline-in fully trimmed

Frozen

- Loins: skinless, bloodline-out, graded

Retail Packaging:

Brands: Pacific Seafood® / Pacific Seafood Premium™

Weight: 6oz, 4lb Cans / RW Roll-stock Bag

TUNA
YELLOWFIN
Thunnus albacares

EXOTICS

Yellowfin tuna is a member of the mackerel family and the most tropical of the tuna species. It is distinctive from other tunas by its long, bright yellow dorsal fin and yellow stripe down the sides. Also know by the Hawaiian name, ahi, which means fire, the flesh is deep red when raw and is often used for sashimi. A highly migratory species, it can be found in the warm waters of the Gulf of Mexico, as well as the Atlantic, Pacific, and Indian Oceans. It is also commercially and recreationally fished throughout those waters. Yellowfin tuna has a medium-mild flavor with a very firm texture. It's best served cooked rare to medium-rare and lends itself to grilling or searing.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Loins: skin-on or skinless, bloodline in or out (12-20lb average)
- Steaks: skin-on or skinless, bloodline-in or out

Frozen

- "Chocolate": loins and steaks, skinless, bloodline out
- Red-meated: loins and steaks treated with tasteless smoke or CO, skinless, bloodline out
- Cubed (poke), ground

Retail Packaging:

Brands: Newport® / Seafoods of the World™

Weight: 5lb, 10lb, 30lb Boxes

PERISHABLE KEEP FROZEN
STORE AT 0°F OR COLDER
PERECEDEROS MANTENER CONGELADOS
Yellowfin Tuna Loin
Lomo de Atún de Aleta Amarilla
(Thunnus albacares)
Net Weight / Peso Neto: 30 lb (480 oz) 13.61 kg

EXOTICS

SEA BASS
CHILEAN
AKA Patagonian Toothfish
Dissostichus eleginoides

Patagonian toothfish, available in restaurants and fish markets as Chilean sea bass, is a slow-growing inhabitant of deep, cold waters in the Southern Hemisphere, particularly Antarctica. The fisheries are now MSC certified. Chilean sea bass has a fabulous taste and an almost sinful mouth-feel. Its high fat content makes it a heart-healthy fish and keeps it moist during cooking, giving it a rich, moist, tender flavor profile which melts in your mouth. It lends itself to many different cooking methods including baking, grilling, broiling, or sautéing.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh
- H&G
- Fillets: skin-on or skinless
- Portions

Frozen
- H&G
- Skinless, boneless fillets
- Portions

Retail Packaging:

Brands: Pacific Seafood®

EXOTICS

SEA BASS
WHITE

Atractoscion nobilis

Despite its name White sea bass is not a sea bass, but a member of the croaker and drum family. The family is named after the croaking sound emitted by the fish when vibrating their air bladder. It is primarily found along the Pacific, mainly between San Francisco, Baja, and the northern Gulf of California. White sea bass has a similar flavor profile to halibut with a mild taste and firm, flaky texture. The thick fillets make this a great grilling fish to kick off the summer months.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Whole gutted
- Fillets: skin-on or skinless
- Portions: skin-on or skinless

Frozen

- Whole gutted
- Fillets: skin-on or skinless
- Portions: skin-on or skinless

Retail Packaging:

Brands: Pacific Seafood®

EXOTICS

WAHOO

AKA Ono

Acanthocybium solandri

Wahoo, also known as ono, is commonly found in Hawaii and is the largest member of the mackerel family. A fast swimmer, able to approach speeds of 50 mph, it has sharp teeth and strong jaws enabling it to eat squid and other fish. Although it is a member of the mackerel family, its flesh is white and has a taste comparable to Albacore. Wahoo benefits from cooking methods suitable for species with low fat content so the meat doesn't dry out when cooking. The firm flesh is good grilled or broiled, especially if marinated first to tenderize it and enhance the mild flavor.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
Best Fresh Promotional Time								Best Fresh Promotional Time			

Product Forms

Fresh

- H&G
- Loins - blood line in or out, skin-on or skinless
- Steaks
- Portions

Frozen

- H&G
- Fillets: skin-on or skinless
- Portions: skin-on or skinless

Retail Packaging:

Brands: Pacific Seafood®

EXOTICS

SWORDFISH

Xiphias gladius

The swordfish is known for its sharp-pointed bill, which is used for protection and hunting prey. It is a highly migratory billfish, prized for its fighting ability by sports fishermen, and prized by commercial fishermen for its economic value. They can grow to almost 15 feet long and weigh as much as 1400 pounds, but average size is 50–200 lbs. Swordfish is a firm-textured fish that appeals to almost any palate. With its moist, flavorful, slightly sweet taste and moderately high oil content, it has a firm, meaty texture that is great for baking and broiling, and perfect for grilling and kabobs. It also smokes well.

Seasonal Availability

Good
Better
Best

Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
					■	■		■	■	■	■

Product Forms

Fresh

- Bullets
- Loins
- Steaks (skin-on or skinless, bloodline in or bloodline out)

Frozen

- Loins
- Steaks (skin-on or skinless, bloodline in or bloodline out)

Retail Packaging:

Brands: Pacific Seafood®

SHELLFISH

The Shellfish category represents a wide range of seafood species including some of the most popular and recognized in the world. The year-round availability of these species ensures that supply remains stable throughout the year, meeting the needs of both our customers and consumers. The species in this category represent a great value, providing flavorful, high-quality proteins at an affordable price. The versatility of these heart healthy sustainable species means a wider breadth of options in recipe preparations and displays in the seafood case.

OYSTERS

Pacific Seafood is a proud provider of the best oysters in the industry. Our sustainable oysters grow up under the watchful eye of our farmers from our hatcheries, to the beds on our farms in the pristine waters of the Northwest. Pacific Seafood oysters are full bodied and firm, low in fat, calories, and cholesterol and high in protein, iron, omega-3 fatty acids, calcium, zinc, and vitamin C. We provide a full selection of sizes and taste profiles to satisfy even the most refined palate.

CRAB / LOBSTER

From the largest and most impressive king crab in the world, to the flavorful, elegant, and widely appealing snow crab, and the sweet-flavored connoisseur's favorite, Dungeness crab, Pacific Seafood offers mouthwatering options for every taste, cooking method, and budget. We also offer a selection of fresh lobster from around the world for even the most refined palate.

SHRIMP

From sweet succulent coldwater shrimp, to the freshest, plump warmwater shrimp, Pacific Seafood offers a full line of one of the world's most consumed seafood species. Both harvested in the wild and in aquaculture operations, they are equally versatile when it comes to preparation and presentation – a big reason shrimp is consistently America's favorite fresh and frozen seafood. All our shrimp is processed in BAP or MSC certified plants to ensure Pacific Seafood offers the highest quality product available.

SCALLOPS

Sweet, delicate, scallops are a popular delicacy enjoyed coast to coast. Their popularity is derived from their versatility; they're just as popular breaded and fried at a coastal clam shack as they are seared and served with a creamy garlic sauce at a fine-dining restaurant.

CLAMS

Once a simple business with limited options, the clam business today is much more diverse. On the West coast, there are manilas, on the East coast, there are hard shells and soft shells and, of course, there are the big surf clams and ocean quahogs which are sliced and diced for chowders and breaded strips. Today, as our appetite for this bivalve mollusk has grown, we now have many more varieties such as golden necks, Venus clams, cockles, and more.

MUSSELS

It wasn't that long ago that mussels were virtually unknown in the U.S. outside of a few ethnic markets in the Northeast. These delicious bivalves have recently started gaining popularity in the U.S. for their excellent taste and nutritional value. They have a bold taste and can hold up to strong-flavored recipes such as spicy Asian sauces and garlic mixtures. Usually mussels are served steamed as an appetizer with some nice crusty bread, but they can also be included in pastas or seafood stews such as a bouillabaisse.

SQUID

Although it's the second most widely consumed shellfish in the world, Squid, aka Calamari, is still a relative newcomer to American seafood cuisine. The meat is firm and white with a mild, slightly sweet, and almost nutty flavor. While the tentacles are edible, the body is the prime section of meat which can be stuffed whole, cut into flat pieces, or sliced crosswise into perfect rings. Squid lends itself to just about every cooking method imaginable.

SHELLFISH

OYSTERS
PACIFIC
Crassostrea gigas

Pacific Seafood is a proud provider of the best oysters in the industry. Our sustainable oysters grow up under the watchful eye of our farmers from our hatcheries in Quilcene, Washington and Kona, Hawaii, to the beds in the pristine waters of the Northwest on one of our 16,000 acre farms located in Washington, Oregon, or California. Not only do we use state of the art harvesting methods, but we are very careful with how our product is handled in regard to time and temperature, ensuring the freshest product on the market. Pacific Seafood oysters are full-bodied and firm, low in fat, calories, and cholesterol and high in protein, iron, omega-3 fatty acids, calcium, zinc and vitamin C. We provide a full selection of sizes and taste profiles to satisfy even the most refined palate.

Seasonal Availability

Good
Better
Best

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Live
- Shucked meats

Frozen

- IQF meats and on the half shell
- Smoked meats
- Breaded

Retail Packaging:

Brands: Hilton's™ / SeaRock® / Newport® / Starfish®

Weight: 8oz, 10oz, 16oz, 32oz, 64oz Jars and Tubs

OYSTERS
KUMAMOTO

Crassostrea sikamea

SHELLFISH

Few seafoods have as much history and lore as oysters. The Romans first cultivated oysters over 2,000 years ago, and they have a rich tradition as an aphrodisiac. Today this ubiquitous bivalve is more popular than ever, as a revival of restaurant oyster bars have given Americans more opportunity to slurp these plump, savory morsels. The Kumamoto has been introduced to the West coast from Japan. "Kumos," which are about 2 to 3 inches in shell length, have a very deep cup and a large meat for their size. Even though it's the same species, the flavor of an oyster will vary considerably, depending upon where it's grown. Oysters are filter feeders, siphoning up to 25 gallons of water a day through their system. The flavor of their meat is a function of the trace minerals (especially salt) in the water they grow up in. Oysters can be eaten as an appetizer or an entrée, depending on how you serve them. They are well-suited for poaching, baking, steaming, sautéing, deep-frying, or even raw. They can also be included in pastas or chowders.

Seasonal Availability

Good
Better
Best

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Live
- Shucked meats

Frozen

- IQF meats and on the half shell
- Smoked meats
- Breaded

Retail Packaging:

Brands: Hilton's™ / Redwood Curtain™

Weight: Assorted Boxes

Hilton's®

REDWOOD CURTAIN® HUMBOLDT BAY
A PACIFIC SEAFOOD EXCLUSIVE

SHELLFISH

CRAB
DUNGENESS

Metacarcinus magister

Native to the west coast of the U.S. and Canada, Dungeness crab has long been a favorite of Pacific Northwest chefs. Growing in popularity, word of this secret delicacy has spread and Pacific Seafood is thrilled to bring Dungeness crab to seafood lovers worldwide. Some compare the crab's meat to that of a Maine lobster, but more tender. Its sweet, delicate flavor is perfect steamed and dipped in melted butter, or as the highlight of your favorite salad, pasta dish, or crab cake recipe.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
Best Fresh					Best						Best Fresh

Product Forms

Fresh

- Whole cooks graded
- Combo meat
- Fry legs
- Pasteurized meat

Frozen

- Whole cooks
- Clusters
- Cocktail claws
- Snap 'n' eats
- Split legs

Retail Packaging:

Brands: Pacific Seafood Premium™ / SeaRock® / Bandon Fisheries™ / Pacific Fresh®

Weight: 10lb Box / 5lb Can / 6oz Tub

CRAB
KING

Paralithodes camtschatica

SHELLFISH

If bigger is better then King crab is the best crab you can buy. The largest member of the spider crab family (spider crab legs are jointed backwards), King crab are often found marching in large herds across the flat plain-like stretches of the sea floor in shallow waters of the Bearing Sea from Southeast Alaska to Russia's Kamchatka Peninsula. The crabs can grow to 6 feet from leg tip to leg tip, and weigh up to 10 pounds. King crab is sweet, moist, rich, and a bit firmer than Dungeness crab meat. It is best straight from the shell dipped in warmed butter or cocktail sauce.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
Best	Best	Best	Better	Good	Good	Good	Good	Better	Best	Best	Best

Product Forms

Fresh
- Legs & Claws

Frozen
- Legs & Claws (20lb boxes)
- Split Legs
- Claws

Retail Packaging:

Brands: Pacific Seafood®

SHELLFISH

CRAB
SNOW
Chinoecetes opilio

Also known as Queen crab, the Snow crab is widely popular and tends to be more affordable than other crab species. With large populations in both the North Atlantic and North Pacific oceans, snow crab is the crab that keeps the crab houses cracking, and the retail cash registers ringing. The main commercial fisheries are in the winter off Alaska, and in the summer off Newfoundland. Like all species of crab, populations vary year to year due to conditions of weather and the water, but Alaskan snow crab has a green Best Choice rating from Monterey Bay Aquarium Seafood Watch, and fisheries in the North Atlantic are MSC certified making it a great sustainable option as well. Snow crab has a rich, sweet, delicate flavor and firm texture.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■	■	■	■						
■	■	■	■	■	■						
■	■	■	■	■	■						
						■	■				

Product Forms

Frozen

- Sections: bulk or soldier pack (graded 3/5oz, 5/8oz, 8/10oz, 10/12oz, 12/14oz, 14/up)
- Cocktail claws
- Snap n' eat legs
- Split legs
- Meat sold in frozen 5lb "combo" packs (60% body/40% leg ratio is typical of high-quality pack)

Retail Packaging:

Brands: Pacific Seafood®

LOBSTER
NORTH ATLANTIC

SHELLFISH

AKA Maine

Homarus americanus

Known to many consumers as Maine lobster, this popular shellfish has been a major resource throughout New England and Atlantic Canada since colonial times. Today, thanks to careful handling and sophisticated shipping techniques, Atlantic lobster is enjoyed around the world. Lobster meat is mild and sweet in flavor with a firm texture. Most often enjoyed steamed in the shell and served with drawn butter, Atlantic lobster is haute cuisine you can eat with your hands.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
		■	■	■	■	■		■			■

Product Forms

Fresh

- Live

Frozen

- Whole cooked
- Cooked meat and claws
- Raw tails
- Claws

Retail Packaging:

Brands: Pacific Seafood®

LOBSTER
SPINY
Panulirus spp.

SHELLFISH

Spiny lobster and Rock lobster are interchangeable terms; both refer to some 40 species of clawless lobster found around the world. Their big tails bursting with meat, when grilled, offer both a delicious dish and a delightful touch of the exotic. The vast majority of Spiny lobster sold in the U.S. is sold as frozen tails, although much of the world harvest is sold live to Asian markets. Spiny lobster tails offer the taste of lobster without the hassles of handling and maintaining live product. Broiled and served in the shell with melted butter is an excellent way to enjoy the mild, sweet taste and firm texture.

Seasonal Availability

Good
Better
Best

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Frozen

- Raw tails

Retail Packaging:

Brands: Pacific Seafood®

SHRIMP
COLDWATER

Pandalus jordani

SHELLFISH

Harvested from waters off the Oregon Coast, Pacific Seafood's Coldwater shrimp are one of the world's most convenient seafood. Highly regarded for their affordability, versatility, and above all clean, sweet flavor, these shrimp are MSC certified and sustainably harvested from April through October each year. Of the many shrimp species found off the Oregon Coast, Oregon pink shrimp are the only one found in quantities large enough to be commercially fished. Like other pink shrimp, they are a small shrimp and are often marketed as "cocktail shrimp" or as "salad shrimp" due to their petite size. Our Coldwater shrimp are wild-caught, have a delicate texture, and classic shrimp flavor. Perfect for shrimp cocktails, salads, casseroles, quiches, and omelets, we are sure you will love our fresh, locally harvested Coldwater shrimp.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D
Good	Good	Good	Better	Best	Best	Best	Better	Good	Good	Good	Good
						Best Fresh Promotional Time					

Product Forms

Frozen

- Cooked
- Peeled shrimp meats
- Whole, raw, or cooked

Retail Packaging:

Brands: Pacific Seafood®/ Pacific Sustainable Seafood™ / SeaRock® / Ocean Fresh™ / Snomist® / Newport®

Weight: 12oz, 1lb, 1.5lb, 5lb Bags / 2lb Tub

SHELLFISH

SHRIMP
WARMWATER

Penaeus spp.

One of the world's most important food commodities, Warmwater shrimp are produced in upwards of 100 countries around the globe. Harvested in the wild and in aquaculture operations, they're equally versatile when it comes to preparation and presentation—a big reason shrimp is consistently one of Americans' favorite fresh/frozen seafood. Due to their low-level of saturated fat, shrimp can be an important part of any heart-healthy diet.

Seasonal Availability

Good
Better
Best

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Frozen

- Blocks shell-on tails
- IQF: shell-on tails, peeled meats (deveined and undeveined)
- Peeled and cooked meats
- Various value-added products

Retail Packaging:

Brands: Pacific Seafood Premium™ / Newport® / SeaRock® / Texas Wild™

Weight: 1lb, 2lb Bags / 5lb Box

SCALLOP
SEA / BAY

Placopecten magellanicus

SHELLFISH

Scallops are a shellfish delicacy enjoyed from coast to coast. One of the most commonly consumed and fished bivalve mollusks, typically, Americans only eat a scallop's adductor muscle, the disc shaped white meat which connects a scallop's tissue to its shell. The two most popular scallops are Sea scallops and the smaller Bay scallops. Sea scallops are the largest scallops sold in the U.S., averaging 10/40 count per pound. By comparison, Bay scallops typically run 80/120 per pound. Scallops' sweet, rich taste, and firm texture lends themselves to a variety of cooking techniques. Enjoy them best by quickly searing them so their natural juices caramelize on the surface, or they are also delicious breaded and baked, sautéed, or even marinated and grilled.

Seasonal Availability

Good
Better
Best
Best Fresh Promotional Time

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- Roe-off meats

Frozen

- Roe-off meats
- Formed meats
- Half shell

Retail Packaging:

Brands: SeaRock® / Pacific Seafood Premium™ / Newport®

Weight: 5lb Bag / 10lb Box

SHELLFISH

CLAMS

MANILA / VENUS / EASTERN HARD SHELL

AKA Littleneck, Topneck, Cherrystone, Chowder

The wide variety of clams available today make this a popular shellfish that can be eaten as an appetizer or entrée, depending on how you serve them and what type you have. On the West Coast, Manila clams are plentiful. These “steamer” clams are often steamed and eaten from the shell with butter and garlic. They can also be included in pastas or chowders. The common hard clam on the East Coast is eaten similarly, and is called by many different names: littleneck, topneck, and cherrystone to name a few. Razor clams, from the Pacific Northwest and Alaska, are generally cleaned just after capture and their tender meats are most often served fried. Venus clams are a new species to the U.S. market. Farmed in remote bays along the West Coast of Mexico’s Baja Peninsula, Venus clams are harvested by hand and placed in racks prior to harvesting to remove any grit. An excellent eating clam, Venus clams are slightly larger and more economical than manilas or littlenecks. Surf clams and ocean quahogs, which are processed for use in chowders and breaded strips, are our biggest clam resource by far, producing annual harvests of about 90 million pounds per year (meat weight).

Product Forms

Fresh
- Manila
- Venus
- Hard cxlams

Canned
- Surf clams
- Ocean Quahogs
- Chilean Razor

Frozen
- Chopped meats and strips
- Breaded strips
- Tenderized steaks (Surf)

Retail Packaging:

Brands: Pacific Seafood Premium™ / SeaRock® / Newport® / Bandon Fisheries™ / Penn Cove Shellfish™

Weight: 1lb & 2lb Bag / 5lb Can / 6oz Tub

SHELLFISH

MUSSELS
MEDITERANEAN / BLUE / NEW ZEALAND GREEN

Mytilus galloprovincialis (Mediterranean), Mytilus edulis (Blue), Perna canaliculus (NZ Green)

It wasn't that long ago that mussels were virtually unknown in the U.S. outside of a few ethnic markets in the Northeast. But aquaculture and a good marketing job by mussel producers have made mussels one of the seafood industry's great success stories. Today, Americans have a world of mussels to choose from. Green shell mussels from New Zealand, blue mussels from Maine or Prince Edward Island, Mediterranean mussels from Washington state—our appetite for this marvelous mollusk is growing by leaps and bounds. Most mussels are raised on farms and have earned a green Best Choice rating from the Monterey Bay Aquarium Seafood Watch. With a distinctive rich, sweet taste, like a blend of oysters and clams, mussels are perceived by many chefs and consumers to be gourmet seafood. They are a very healthy seafood high in protein and are a great way to add perceived value to shellfish dishes such as cioppinos and paellas, or served steamed as an appetizer with some nice crusty bread.

Product Forms

Fresh
- Live

Frozen
- Whole in shell
- Half shell

Retail Packaging:

Brands: Pacific Seafood® / Newport® / Penn Cove Shellfish™

Weight: 1lb Bag

SHELLFISH

SQUID

AKA Calamari

Loligo opalescens

Squid is a very versatile seafood that is served in cuisines around the world. Squid are mollusks, just like clams, mussels, and oysters. The difference is squid have an internal shell, which is called a pen. Voracious feeders, squid eat up to 14% of their body weight a day in small fish and other squid. While most people are familiar with breaded and fried calamari rings, squid is also great in pastas, salads, and soups. Calamari is mild and has a subtle sweetness with a firm yet tender texture. Try sautéing squid in an infused olive oil and serve with chopped tomatoes and capers, or stuff and bake the tubes, or add it to any seafood stew.

Seasonal Availability

Good
Better
Best

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Frozen

- Whole
- Cleaned tubes and tentacles
- Steaks
- Rings
- Rings and tentacles
- Tentacles
- Tubes

Retail Packaging:

Brands: Newport®

Weight: 1lb, 2.5lb Bags / 1lb, 5lb Boxes

OTHER

SURIMI

Seafood analogs, imitation crab

Surimi is a seafood product made from cooked, mild-flavored, lean, white-fleshed fish – most often pollock or whiting. The fish is deboned, minced, rinsed, and rendered into a protein base. This base is then put through a process where color, flavor, binders, and stabilizers are added to it, making it look and taste as much as possible like high-value shellfish such as crab, lobster, and shrimp. Surimi seafoods were introduced to the U.S. market in the early 1980's and since then consumption of surimi has grown to more than 150 million pounds a year by most estimates. Surimi is an excellent source of high-quality protein and is naturally low in fat, cholesterol, and calories. Pre-cooked, inexpensive, and ready to use, surimi is convenient to substitute any recipe calling for the flavors of shellfish.

Product Forms

Fresh

- Imitation Crabmeat Flake
- Imitation Crabmeat Sticks

Frozen

- Imitation Crabmeat Flake
- Imitation Crabmeat Sticks

Retail Packaging:

Brands: Pacific Seafood®

OTHER

SARDINES

Sardinops sagax

Sardines are named after Sardinia, the Italian island where large schools of these fish were once found. While sardines are delightful enjoyed fresh, they are most commonly found canned, since they are so perishable. Sardines are making a comeback as people realize that they are an incredibly rich source of omega-3 fatty acids and vitamin D. Since they are also small fish at the bottom of the food chain, they are not as likely to contain concentrated amounts of contaminants such as mercury and PCBs.

Seasonal Availability

Good
Better
Best

J	F	M	A	M	J	J	A	S	O	N	D

Product Forms

Fresh

- H&G
- Whole round

Frozen

- H&G
- HGT
- Whole round

Retail Packaging:

Brands: Pacific Seafood®

BRANDS

Since 1941, Pacific Seafood has been responsibly sourcing and selling seafood products around the globe. The team at Pacific Seafood is dedicated to making a positive impact on the world by sharing a common cause and building a lasting legacy. Our mission is to provide the safest, freshest, and healthiest protein on the planet. Our vision is to be a globally recognized brand and industry leader. Our portfolio of products are positioned to satisfy our customers' needs profitably and stay competitive in the marketplace. Pacific Seafood offers you the most competitive options for wild-caught and farm-raised seafood and other premium protein.

Pacific Sustainable Seafood™ offers consumers the healthiest protein on the planet in convenient, value-added varieties. Enthusiastic consumers seek out our products for the delicious taste, high-quality, and allergen-friendly options. Our products are sourced locally as part of our continued commitment to the environment and our resources, so consumers feel good about what they are eating.

Hilton's™ brand oysters have been a household name since 1946, and specialize in offering the highest quality oysters across the nation. For over 70 years, consumers have come to expect premium oysters in a variety of sizes. Available at the self-serve seafood counter and on many menus, Hilton's™ offers consistent quality all year round.

For nearly 40 years Galveston Shrimp Company™ has been dedicated to building lasting relationships with their customers. Our boats are skippered by the best in the business assuring the highest-quality shrimp available to the market, under a sustainable management plan, and processed at our SQF and HACCP certified processing facility.

Penn Cove Shellfish, LLC™ was established in June of 1975, in Coupeville, Washington and is the oldest commercial mussel farm in North America. In 1996 the company formed a joint venture with Coast Seafoods Company, a division of Pacific Seafood, and the HACCP certified joint venture is now known as Penn Cove Shellfish, LLC™. Since the day they were established, the mission at Penn Cove Shellfish™ has been to be the premier producer and provider of the finest sustainably farmed shellfish products in the market today. Along with the delicious Penn Cove mussels, we also farm Mediterranean mussels, Manila clams, and Pacific oysters.

Pacific Seafood also provides products primarily for foodservice and retail channels and offer a variety of products and brands that represent a tiered value hierarchy for our consumers. The brands include Pacific Seafood Premium™, Newport®, and SnoMist® seafood products in addition to Pacific Fresh® Premium, Advantage, and Value for our land-based proteins. With these brands we are able to help reach every consumer with the right product assortment to satisfy our customers' needs profitably.

PACIFIC SUSTAINABLE SEAFOOD™

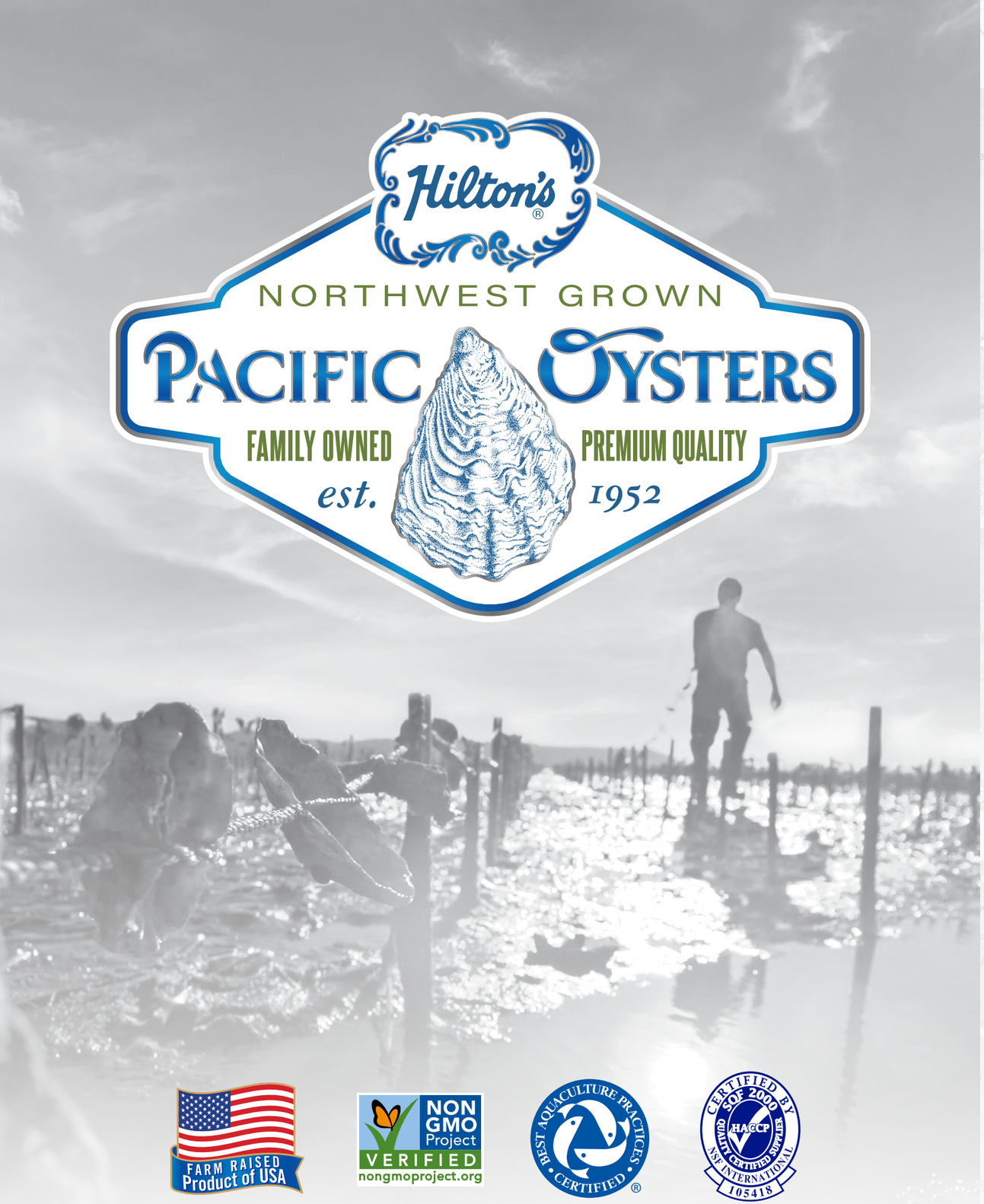
Pacific Sustainable Seafood™ offers consumers the healthiest protein on the planet in convenient value-added varieties. Enthusiastic consumers seek out our products for the delicious taste, high-quality, and allergen-friendly options. Our products are sourced locally as part of our continued commitment to the environment and our resources, so consumers feel good about what they are eating.

Features and Benefits of our Pacific Sustainable Seafood:

Feature	Benefit
Gluten-Free, Kosher, Non-GMO options	Meets the needs of those with dietary restrictions
Variety of packaging options	More display options for retailers
Attractive package design	Eye catching and easy to find for consumers
Greater selections for consumers	Variety of species options
Sustainably sourced	Meets conscientious consumer preferences
Several of the products are also available in foodservice packs	Ability to offer high-quality delicious products to patrons

Product Forms

Smoked Fish, Breaded and Battered Fish, Marinated Herring, and Frozen Seafood.



HILTON'S™

Hilton's™ brand oysters have been a household name since 1946, and specialize in offering the highest quality Pacific oysters nationally. Our sustainable oysters start out in one of our hatcheries in Quilcene, Washington or Kona, Hawaii and are grown in the pristine waters of the Northwest on one of our farms located in Washington, Oregon, or California.

To ensure the freshest oysters, we shuck our oysters within one day of harvest. Our oysters are still opened the old fashioned way – by hand, with leverage and a little finesse, in one of our HACCP approved and SQF certified plants in South Bend, Washington, Bay City, Oregon, or Eureka, California. After shucking, we thoroughly wash our oysters three times and our experienced team sorts the oysters by size and quality. Their trained eyes select only the finest oysters to proudly bear the name Hilton's™.

Ask about the first and only four-star BAP oysters in the world!

Product Forms

Jars

- 8oz, 10oz, 16oz, 32oz

Tubs

- 8oz, 10oz, 16oz, 32oz, 64oz

GALVESTON SHRIMP COMPANY™

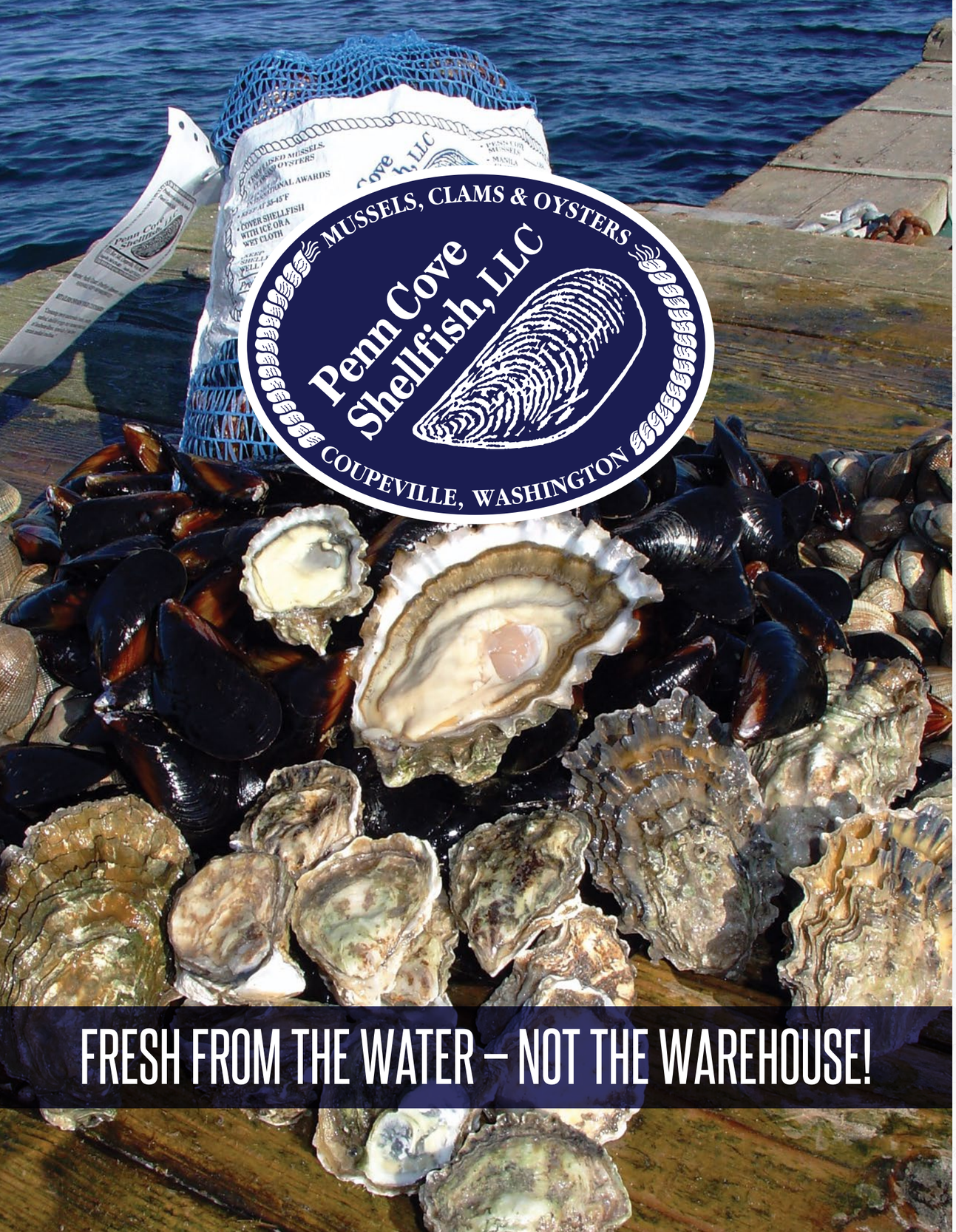
Galveston Shrimp Company™ has been family owned since 1978 and was founded by Rosario Cassarino, an immigrant from the Italian island of Sicily. For twenty years he and his wife, Giovanna, unloaded fish and shrimp boats at the historic Pier 19, and sold the catch of the day to Galveston locals and the visiting tourists. In 1994 their son, Nello, took over the daily operations and moved the company to a larger facility that was more accessible to highway transportation. The company began to shift its focus from a retail operation to a wholesale seafood company that now supplies retailers and distributors around the nation.

Service is paramount at Galveston Shrimp Company™ and we are dedicated to our shrimp program. Our boats are skippered by the best in the business assuring the highest quality shrimp are provided to the market. Our processing plant is SQF and HACCP certified with the latest state of the art high tech food-safety steps available, including a recirculating air system. With our own fleet working the Gulf of Mexico coastline, you are assured to receive the freshest, most consistent product daily.

Product Forms

Frozen

- Raw, Headless: 1lb & 2lb bags
- Raw Peeled: 1lb bag
- Cooked: 1lb bag
- 5lb bag
- 4lb head on bag



FRESH FROM THE WATER – NOT THE WAREHOUSE!

BRANDS

PENN COVE SHELLFISH™

Since the day they were established, the mission at Penn Cove Shellfish™ has been to be the premier producer and provider of the finest sustainably farmed shellfish products in the market today. Penn Cove Shellfish™ remains the oldest and largest mussel farm in the U.S., and their mussels have won top honors at international taste test competitions for their sweet flavor and fabulous texture. Along with delicious Penn Cove mussels, they farm Mediterranean mussels, Manila clams, and Pacific oysters.

At the present time, Penn Cove Shellfish grows and harvests approximately three million pounds of mussels per year from their two mussel farms in Washington state, one in Penn Cove on Whidbey Island, and the other in Quilcene Bay, located in the upper Hood Canal. Penn Cove also farms beautiful, tumbled Pacific oysters and Manila clams on their Samish Bay Farms. Penn Cove shellfish start out in their own hatcheries and then are raised and harvested on their farms in the pristine waters of the Puget Sound in Washington state. Never fed or fertilized, Penn Cove shellfish are given an ideal place to grow and thrive. The Monterey Bay Aquarium Seafood Watch has identified farmed mussels, clams, and oysters as “Super Green,” meaning they’re the best seafood choice for human health and their production doesn’t harm the oceans.

LAND-BASED PROTEINS

Pacific Seafood is proud to be your center of the plate protein specialists. From local sustainable products, to fresh and private label options, we have a solution for you. Our center of the plate protein specialists are excited to help you with any and all of your meat entrée needs, whether you are cutting your own primals or looking for precut sliced or diced or portion steaks. We also offer a full line of fresh and frozen patties, frenched pork chops, bacon, baby back ribs, and chicken portions in a variety of sizes, plus whole chickens, and airline breasts. Our complete line of appetizers and protein options are designed to complement any occasion and can help keep your food costs manageable.

CONSUMER RESEARCH DATA:

- The majority of U.S. consumers, 78%, agree that protein contributes to a healthy diet and more than half of adults say they want more of it in their diets, reports The NPD Group, a leading global information company.
- Nation's Restaurant News reports that many operators are adding protein-packed dishes to their menus or calling out the foods they already offer that are high in protein.
- According to Nielsen Scantrack™ the demand for protein has increased significantly over the past eight years contributing to an annual sales of $16B for the U.S. protein market.
- Recent millennial research from the IFIC Foundation found that in a list of popular nutrients and ingredients, protein is the number one food that millennials are focused on consuming.

GOOD

Pacific Fresh® VALUE
Purveyor of Quality Meats

The Pacific Fresh® Value line of products is designed to target retail and foodservice establishments who are looking to control costs without sacrificing quality.

BETTER

Pacific Fresh® Advantage
Purveyor of Quality Meats

The Pacific Fresh® Advantage line is designed to offer the widest variety of products to satisfy the needs of customers who are looking to be competitive on price and quality.

BEST

Pacific Fresh® Premium
Purveyor of Quality Meats

The Pacific Fresh® Premium line is our highest quality tier and is perfect for fine dining restaurants, and high-end specialty retailers who demand the very best.

Pacific Fresh® has a product line to suit your needs.

LAND-BASED PROTEINS

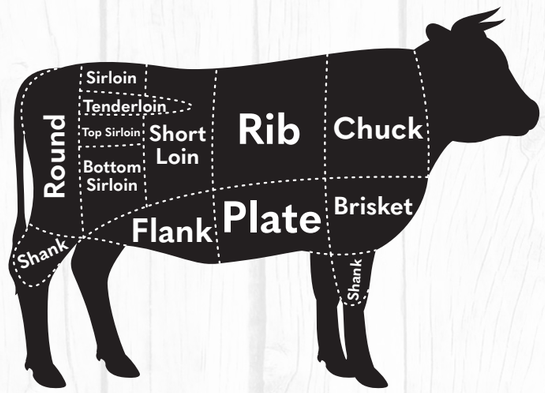
BEEF

We are proud to offer a complete line of fresh and frozen beef products sourced directly from major beef packers. These include our company branded beef line, Pacific Fresh® Value, Advantage, Premium, as well as our partners AB Foods, Tyson, JBS, and R&R Quality Meats just to name a few. Our in-house aging program uses a minimum of 21 days to create an excellent product. Our in-house state of the art portion cutting facilities can tailor to all your needs from primal cuts, a full line of steak cuts, to burgers to back ribs, and fresh ground beef. Our competitively tiered offerings can fit any of your beef needs. Our fresh, local, and sustainable products are all sourced from USDA inspected, certified facilities. Ask your sales representative for more details.

Product Forms

Beef Steaks (All Sizes)

- Ribeye
- Rib Steaks
- Top Sirloin
- NY Strip
- Tenderloin
- Porterhouse
- T-Bone
- Tri-Tip
- Kabobs
- Stew Meats
- Steak Strips
- Tenderloin Medallion
- Cubed Steak



Beef Primal Cuts

- Ribeye
- Export Rib
- Top Sirloin
- Striploins
- Tenderloin
- Shortloin
- Tri-Tip
- Chuck Rolls
- Top Round
- Bottom Rounds
- Eye Rounds
- Knuckle
- Skirts Steaks
- Shank Hind
- Thin Meats
- Offal
- Back Rib

Patty

- Fresh Waygu Blend
- 80/20 Round, Homestyle
- RR Ranch
- Kobe

Retail Packaging:

Brands: Pacific Fresh® Premium, Pacific Fresh® Advantage, Pacific Fresh® Value

Pacific Fresh™ Premium — *Purveyor of Quality Meats*

Pacific Fresh™ Advantage — *Purveyor of Quality Meats*

Pacific Fresh™ VALUE — *Purveyor of Quality Meats*

LAND-BASED PROTEINS

POULTRY

Gallus gallus domesticus & Meleagris gallopavo

While it may be a surprise that Pacific Seafood offers poultry, it is one of our best-selling product lines. We offer a wide variety of fresh and frozen poultry. We source directly from producers using a direct import program which includes fresh boneless skinless breasts to individually quick frozen portions, plus fryers for the rotisserie or bag fryers for the retail case. From party wings to tenderloins, we can cater to all your retail and foodservice needs.

We have a complete line of appetizers designed to complement any occasion. We offer a wide variety of products perfect for everything from happy hours, to catered events, to plated fine dining hors d'oeuvres.

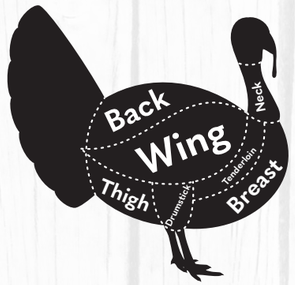
Product Forms

Chicken

- Boneless Breast Meat
- Bone In - Breast
- Whole Fresh
- Hind Quarters
- Boneless Thigh Meat
- Airline Breast
- Tenderloins
- Drummettes
- Party Wings

Turkey

- Breasts
- Smoked Turkey Breast
- Netted Boneless Breasts
- Whole Turkeys



Retail Packaging:

Brands: Pacific Fresh® Premium, Pacific Fresh® Advantage, Pacific Fresh® Value

Pacific Fresh™ Premium — *Purveyor of Quality Meats*

Pacific Fresh™ Advantage — *Purveyor of Quality Meats*

Pacific Fresh™ VALUE — *Purveyor of Quality Meats*

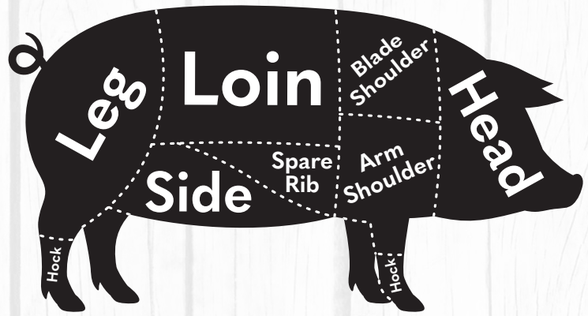
LAND-BASED PROTEINS

PORK

We offer a large assortment of high-quality pork product from Snake River Farms Kurobuta to the highly praised Brookshire breeds. We work with local processors, as well as national processors such as JBS Swift, and Seaboard. We have complete product lines from our own brands including bacon, sausage, deli hams, ribs, and we can custom cut all primal cuts from shoulders and tenderloins to frenched and boneless pork chops.

Product Forms

- Boneless Loins
- Shoulder Cuts
- Tenderloins
- Sirloins
- Roll Out Legs
- Bellies
- Baby Back Ribs
- St. Louis Ribs
- Bacon
- Sausage Links; Bulk
- Hams



Pre-Cut Chops

- Loin Chops
- Rib Chops
- Frenched Chops
- Boneless Chops
- Pork Kabobs

Retail Packaging:

Brands: Pacific Fresh® Premium, Pacific Fresh® Advantage, Pacific Fresh® Value

Pacific Fresh Premium™ — *Purveyor of Quality Meats*

Pacific Fresh Advantage™ — *Purveyor of Quality Meats*

Pacific Fresh VALUE™ — *Purveyor of Quality Meats*

Pacific Seafood Group

Aquaculture

Pacific Aquaculture - Nespelem
Nespelem, WA
(509) 634-4078

Pacific Shellfish - Southbend
South Bend, WA
(360) 875-5557

Pacific Shellfish - Quilcene
Quilcene, WA
(360) 765-3345

Penn Cove Shellfish
Coupeville, WA
(360) 678-4803

Pacific Shellfish - Tillamook
Bay City, OR
(503) 377-2330

Pacific Shellfish - Coos Bay
Coos Bay, OR
(541) 888-9551

Pacific Shellfish - Humboldt
Eureka, CA
(707) 442-2947

Pacific Shellfish - Kona
Kailua-Kona, HI
(808) 329-2795

Processing

Pacific Seafood - Nikiski
Nikiski, AK
(907) 776-8050

Pacific Seafood - Seward
Seward, AK
(907) 224-3366

Pacific Seafood - Kodiak
Kodiak, AK
(907) 486-8575

Pacific Seafood - Wrangell
Wrangell, AK
(907) 874-2401

Omega Packing Company
Masset, BC, Canada
(250) 626-3391

Ucluelet Harbour Seafoods
Ucluelet, BC, Canada
(250) 726-7768

Pacific Seafood - Canada
Vancouver, BC, Canada
(604) 982-5430

Pacific Seafood - Westport
Westport, WA
(360) 268-9161

Pacific Seafood - Woodland
Woodland, WA
(360) 225-8553

Pacific Bio Products - Warrenton
Warrenton, OR
(503) 861-2256

Pacific Seafood - Warrenton
Warrenton, OR
(503) 861-2201

Pacific Sourcing / Sales Group
Clackamas, OR
(503) 905-4500

Pacific Seafood - Newport
Newport, OR
(541) 265-4215

Pacific Bio Products - Newport
Newport, OR
(541) 265-8764

Pacific Surimi - Newport
Newport, OR
(541) 265-7279

Pacific Seafood - Charleston
Charleston, OR
(541) 888-9626

Pacific Seafood - Eureka
Eureka, CA
(707) 442-2981

Galveston Shrimp Company
Galveston, TX
(409) 741-8702

Pacific Seafood - Chile
Santiago, Chile
+56 2 22167117

Distribution

Pacific Seafood - Seattle
Mukilteo, WA
(425) 347-7994

Pacific Seafood - Portland
Clackamas, OR
(503) 905-4500

Jake's Air Freight
Clackamas, OR
(503) 905-4518

Pacific Seafood - Sacramento
Sacramento, CA
(916) 419-5500

Pacific Seafood - Los Angeles
Wilmington, CA
(310) 835-4343

Pacific Seafood - Las Vegas
Las Vegas, NV
(702) 566-8670

Pacific Seafood - Phoenix
Phoenix, AZ
(602) 268-3313

Pacific Seafood - San Antonio
San Antonio, TX
(210) 226-4343

Pacific Seafood - Miami
Miami, FL
(305) 871-2503

Logistics

Pacific Group Transport
Clackamas, OR
(503) 905-4500

Retail

The Fish Peddler
Tacoma, WA
(253) 627-2158

Pacific Fish & Oyster
Portland, OR
(503) 233-4891

The Fish Peddler
Bay City, OR
(503) 377-2330

The Fish Peddler
Newport, OR
(541) 265-7057

Corporate HQ

Pacific Seafood - Portland
Clackamas, OR
(503) 905-4500

16797 SE 130th Ave | P.O. Box 97 | Clackamas, OR 97015
phone 503-905-4500 | fax 503-905-4200
www.pacificseafood.com | /pacificseafood @pacificseafood @pacificseafood